



  
*Home House*  
CELEBRATING 25 YEARS

PRIVATE EVENTS  
*Spring-Summer 2024*

# CANAPÉS

## VEGETABLE

### COLD

Cauliflower panna cotta <sup>V</sup>  
*caviar*

Sable of Roquefort <sup>V</sup>  
*cream of asparagus*

Creamed goat's cheese <sup>V</sup>  
*pickled walnut purée*

Red onion and chilli jam tartlet <sup>VG</sup>  
*vegan feta, black olive crumb*

Smoked aubergine caviar,  
pomegranate and harissa tart <sup>VG</sup>

### HOT

Falafel pitta <sup>VG</sup>  
*tabini*

Marinated tofu skewer <sup>VG/GF</sup>  
*sesame and pak choi*

Ceps and aged Parmesan  
croquettes <sup>V</sup>

Wild mushroom and  
beetroot sausage roll <sup>VG</sup>

Spinach & blue cheese quiche <sup>V</sup>

## FISH

### COLD

Cornets of smoked  
salmon Moscovite

Seared tuna  
*fennel pollen & caviar*

Cured salmon <sup>GF</sup>  
*lemon gel, pickled radish,  
seaweed*

Dressed crab vol-au-vent  
*tarragon aioli*

Caviar Tart  
(£8 supplement)

### HOT

Crispy prawns  
*Marie rose sauce*

Black pudding and scallop fritter  
*apple*

Melba crusted smoked salmon  
*lemon hollandaise*

Fried scallop  
*tartare sauce*

Arnold Bennett quiche

Cod brandade  
*aioli*

Spinach and herb quiche  
*smoked salmon cream*

## MEAT

### COLD

Foie Gras "Bon Bon"  
*almond and pistachio*

Batons of York ham  
*savoury mustard*

Melba toast  
*chicken liver*

Pressed ham hock <sup>GF</sup>  
*red onion chutney*

Steak tartare  
*truffle mayonnaise*

### HOT

Smoked ox-cheek croquettes  
*hot sauce*

Cheeseburger slider

Pork croquette  
*Meaux mustard mayonnaise*

Gochujang pork belly skewers  
*sesame*

Sausage roll  
*pickled walnut purée*

Chipolatas with mash

Crisp lamb belly  
*caper & mint mayonnaise*

Mini poppadom  
*tandoori chicken, raita*

Spiced chicken tulips

Slow cooked pork belly  
*spiced pear or mustard*

## SWEET

Strawberry and cream cone

Mini lemon tart

Almond tart  
*fruit jam*

Salted caramel choux

Mini chocolate tart

**£3.5 EACH**

Minimum order of 6 per person  
for a minimum party of 10.

For any allergy or intolerance information  
please ask a member of staff.

<sup>V</sup> - Vegetarian

<sup>VG</sup> - Vegan

<sup>GF</sup> - Gluten Free

A 12.5% discretionary service charge will  
be added to your bill.

All price inclusive of VAT.



# BOWL FOOD

£9.5 EACH

## VEGETABLE

Hummus and crudité <sup>VG</sup>

Spiced pumpkin and chicory salad <sup>V</sup>  
*pickled figs, orange vinaigrette*

Burrata <sup>GF</sup>  
*caramelised fig, pistachio, cherry molasses*

Roast pumpkin & vegan feta salad <sup>VG/GF</sup>  
*pomegranate, baby spinach, mixed seeds*

Coconut yellow curry <sup>VG/GF</sup>  
*jasmin rice, coconut crisps*

## FISH

Tuna “noodles”  
*avocado, radish, yuzu*

Classic prawn cocktail

Hot smoked salmon

Miso cod  
*pak choi, soy, sesame, stem ginger*

Fish & chips  
*tartare sauce*

## MEAT

Serrano ham <sup>GF</sup>  
*ricotta and figs, spiced honey*

Beef Tagliata  
*wild rocket and chimichurri*

Braised beef feather-blade <sup>GF</sup>  
*sauce bourguignon, mashed potato*

Crispy duck  
*Puy lentils, root vegetables, braised  
red cabbage & apple*

Gochujang chicken  
*salsa verde, N’duja butterbeans*

Steak and triple cooked chips  
*béarnaise sauce*

Cheeseburger slider

## SWEET

Tiramisu

Apple crumble

Crème brûlée

# LATE NIGHT SNACKS

£9 EACH

Croque Monsieur  
*English ham, Ogleshiel cheese, sourdough*

Welsh rarebit <sup>V</sup>  
*sourdough*

Buck rarebit <sup>V</sup>  
*sourdough*

Hot Dog  
*American mustard, Sauerkraut,  
crispy shallots*

Home House slider  
*smoky ketchup, tomato, lettuce, caramelised  
onions, pickles*

Halloumi slider <sup>V</sup>  
*sweet chilli, roasted red pepper,  
avocado*

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Home House



# PRIVATE DINING

We ask for the **one set menu** to be selected for the whole party, with one starter, one main and one dessert chosen.

We can, of course, cater for any dietary requirements that you or your guests may have.

Menus are priced £60, £70, £80 and £90 per person based on main course choice.

Supplements added where applicable.

All menus include tea, coffee, infusions and petit fours.

## STARTERS

Home House smoked salmon  
*potato blinis, fromage blanc, caviar, dill oil*

Gin marinated salmon  
*cucumber relish, crème fraiche*

Grilled Scallop (£5 supp.)  
*tomato & herb dressing, babaganoush*

Dressed Dorset crab  
*brown crab mayonnaise, melba toast*

Pigs head & parsley terrine  
*artichoke and green pepper piccalilli*

Prosciutto  
*celeriac, apple, endive & truffle remoulade*

Burrata <sup>V</sup>  
*Peas, broad beans, pickled shallot, verbena dressing*

Beef carpaccio  
*truffle dressing, rocket & parmesan*

Salt baked Celeriac <sup>VG</sup>  
*apple, endive, and truffle remoulade*

Asparagus <sup>V</sup>  
*gribiche dressing, crisp capers*

## MAINS

Beef Wellington - £90  
*mash potato, grilled tender-stem broccoli*

Stone Bass - £80  
*tomato cassoulet, wilted spinach, garlic crumb, herb oil*

Roast saddle of lamb - £70  
*fondant potato, grilled banana shallot, green beans*

Halibut - £70  
*cauliflower purée, heritage cauliflower, golden raisin & curry dressing*

Roast Chicken - £60  
*wilted spinach, wild mushrooms, mash potato*

Miso marinated salmon - £60  
*Katsu curry and Pak choi, jasmine rice*

Roasted gnocchi <sup>VG</sup> - £60  
*wild mushrooms, peas & broad beans*

Pea & mint ravioli <sup>VG</sup> - £60  
*sage "butter"*

Iman Byaldi <sup>VG</sup> - £60  
*charred aubergine, spiced tomato, pomegranate*

Red onion tart <sup>V</sup> - £60  
*Wigmore cheese, salsa verde, rocket*

Pea & herb risotto <sup>V</sup> - £60

## DESSERTS

Hazelnut & chocolate "bar"  
*hazelnut ice cream*

Panna cotta  
*champagne poached strawberries*

White chocolate cheesecake  
*yuzu and raspberry*

Warm chocolate tart  
*milk ice cream*

Vegan Chocolate tart <sup>VG</sup>  
*mandarin sorbet*

Coconut milk panna cotta <sup>VG</sup>  
*blackberry compote*

## CHEESE

Add a cheese course for £12 per person or replace dessert for cheese for £4 per person.

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Home House



# BREAKFAST BUFFET

Minimum of 10 persons

## CONTINENTAL

£20 PER PERSON

Selection of mini pastries  
and house preserves

Fruit salad bowl

Pressed orange or  
grapefruit juice

Choice of filter coffee, tea  
or herbal infusions

## FULL ENGLISH

£26 PER PERSON

Native breed eggs, pork  
sausage, bacon, black pudding,  
field mushroom, tomato,  
beans, toast

Choice of filter coffee, tea or  
herbal infusions

## HEALTHY START

£30 PER PERSON

Smoked Scottish salmon  
*quail egg, pumpernickel*

Crushed avocado on sourdough  
*chilli, mint*

Bircher muesli <sup>V</sup>  
*mixed berries*

Porridge with banana <sup>V</sup>  
*made with milk or water*

Choice of filter coffee, tea or  
herbal infusions

## BREAKFAST EXTRAS

Smoked bacon - £8

Sausage bap - £8

Smoked Scottish salmon - £8

Porridge <sup>V</sup> - £8  
*made with milk or water*

Toast <sup>V</sup>  
*butter and house preserves - £8*

Selection of mini pastries <sup>V</sup> - £4.5

# LUNCH BUFFET

Minimum of 10 persons

## COLD BUFFET

£40 PER PERSON

### SANDWICHES

Falafel wrap <sup>VG</sup>  
*tabini, hummus, pomegranate,  
pickled cucumber*

Smoked salmon  
*wild rocket, lemon aioli*

Roast beef  
*horseradish cream, watercress*

Crayfish cocktail

### SALADS AND PLATTERS

Superfood salad <sup>V</sup>

Heritage tomato, rocket,  
bocconcini <sup>V</sup>

Cured meat platter

Dips & flat breads <sup>V</sup>

### DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart

Choice of filter coffee, tea  
or herbal infusions

## LUNCH EXTRAS

British cheese selection, quince jelly, biscuits - £8

Fresh fruit platter - £8

Coffee, tea, infusions and house biscuits - £5.5

Coffee, tea, infusions and house cake of the day - £10.5

## HOT BUFFET

£50 PER PERSON

Chicken supreme  
*wild mushrooms, creamed potato,  
silver skin onions, chicken jus*

Poached salmon  
*brown shrimp butter, parsley,  
caper & potato tian, broccoli,  
red pepper*

Spiced sweet potato <sup>VG</sup>  
*charred onion and sweetheart  
cabbage, romesco sauce*

### SALADS AND PLATTERS

Superfood salad <sup>V</sup>

Heritage tomato, rocket,  
bocconcini <sup>V</sup>

Cured meat platter

Dips & flat breads <sup>V</sup>

### DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart

Choice of filter coffee, tea  
or herbal infusions



# DAILY DELEGATE PACKAGE

Minimum 25 delegates for Front Parlour & Eating Room.

Minimum 10 delegates for Asylum Room and Octagon Dining Room.

## INCLUDES

Room Hire from 9am -5pm

65 inch Plasma Television

Flip chart

Wi-Fi

Pads & Pens

One bottle of mineral water per person

## ITINERARY

Coffee, tea and Danish pastries on arrival

A mid-morning coffee break  
with homemade biscuits

A choice of hot or cold buffet lunch  
(*please choose one option*)

Afternoon break with home-baked cake

Choice of filter coffee, tea or infusions

## COLD BUFFET

£90 PER PERSON

### SANDWICHES

Falafel wrap <sup>VG</sup>  
*tabini, hummus, pomegranate,  
pickled cucumber*

Smoked salmon  
*wild rocket, lemon aioli*

Roast beef  
*horseradish cream, watercress*

Crayfish cocktail

### SALADS AND PLATTERS

Superfood salad <sup>V</sup>

Heritage tomato, rocket, bocconcini <sup>V</sup>

Cured meat platter

Dips & flat breads <sup>V</sup>

### DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

## HOT BUFFET

£110 PER PERSON

### CHOICE OF ONE MAIN

Chicken supreme  
*wild mushrooms, creamed potato, parsley  
and silver skin onions, chicken jus*

Poached salmon  
*brown shrimp butter, parsley, caper & potato  
tian, broccoli, preserved red pepper*

Spiced sweet potato <sup>VG</sup>  
*charred onion and sweetheart cabbage,  
romesco sauce*

### SALADS AND PLATTERS

Superfood salad <sup>V</sup>

Heritage tomato, rocket, bocconcini <sup>V</sup>

Cured meat platter

Dips & flat breads <sup>V</sup>

### DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart



# AFTERNOON TEA

## TRADITIONAL

AFTERNOON TEA - £38

*served with a tea of your choice*

## CHAMPAGNE

AFTERNOON TEA - £45

*served with a tea of your choice  
and a glass of Moët & Chandon  
Champagne*

## SANDWICHES

Poached Chicken  
*soft herbs, onion bread*

Smoked salmon roulade  
*lemon butter, fromage blanc*

Egg mayonnaise  
*brioche roll, mustard cress*

Ham & Piccalilli  
*caraway bread*

Cucumber & cream cheese  
*tomato bread*

## SCONES

Freshly baked fruit &  
plain scones  
*Cornish clotted cream &  
strawberry jam*

## SWEETS

Pistachio & raspberry  
Battenburg

Chocolate éclair

Lemon meringue tart

Vanilla Mille Feuille

# CHILDREN'S MENU

## 2 COURSE

£20 PER PERSON

### MAIN

Battered haddock and  
triple cooked chips  
*crushed peas*

Home House cheeseburger  
*fries*

Penne pasta <sup>v</sup>  
*olive oil and parmesan*

Corn-fed chicken supreme  
*green beans and parmentier  
potatoes*

### DESSERT

Chocolate brownie  
*vanilla ice cream*

2 scoops ice cream or sorbet

## FINGER FOOD

£20 PER PERSON

Your choice of three savoury  
dishes with dessert included.

### COLD

Duo of mini brioche rolls  
*egg mayonnaise,  
ham & Cheddar*

Vegetable crudités and dips <sup>v</sup>

### HOT

Beef sliders & French fries

Cod bites & French fries

Fried chicken strips & French  
fries

### DESSERT

Chocolate brownie  
*vanilla ice cream*

